



Halums Flavour Menu

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FREE DELIVERY ON ORDERS ABOVE **€60**, NORMAL DELIVERY FEE **€10**.

TO ENSURE FRESHNESS OF FOOD, PLEASE ORDER **2 DAYS** BEFORE DELIVERY.

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Welcome to Halums Flavour, experience the Taste of the East African Coast & Great Lakes Region where Irish heart meets African spice.

Representing Flavours of Kenya, Tanzania, Uganda, Congo, Rwanda, Burundi, Mozambique and Somalia, one plate, many nations.



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BREAKFAST - CHAKULA CHA ASUBUHI

MANDAZI

Sweet, spiced Swahili fluffy coconut fried doughnuts lightly infused with cardamom.

 12pcs  €10

VITUMBUA

Soft and fluffy Swahili rice fried dough balls, delicately spiced with cardamom and coconut.

 12pcs  €10

CHAPATI

Thin Swahili soft and crispy flatbread, cooked on a traditional griddle.

 10pcs  €25

MBAAZI ZA NAZI

Creamy pigeon peas simmered in rich coconut milk with aromatic spices, a Swahili coastal classic served warm with chapati or mandazi.

 1000g container  €15

KAIMATI

Golden, bite-sized dumplings coated in a sweet sugar syrup, a beloved Swahili Coast treat with a crisp outside and soft, fluffy inside.

🍷 20pcs 🇰🇪 €10

MIKATE YA CHILA AU VIBIBI

Golden, crispy little rice flat bread which are light and fluffy inside.

🍷 10pcs 🇰🇪 €12

STARTERS & SNACKS - VITAFUNIO

SAMBUSA

Crispy, triangular pastry pockets filled with spiced meat or vegetables, deep-fried to golden perfection

🍷 10pcs 🇰🇪 €12

VIAZI KARAI

Spiced, batter-fried potato wedges, crispy on the outside and soft inside, served with tangy tamarind chutney

🍷 20pcs 🇰🇪 €10

BAJIA ZA KUNDE

Savory fritters made from black-eyed peas blended with herbs and spices, deep-fried until crisp on the outside and tender inside

🍷 20pcs 🇰🇪 €12

MISHKAKI

Skewers of marinated meat grilled over open flames, infused with bold East African spices, and served hot with a side of chutney or kachumbari.

🍷 10skewers 🇰🇪 €20

MKATE WA MAYAI

Savory Swahili-style omelette wrap, made with spiced minced meat and eggs encased in soft flatbread, pan-fried until golden and flavourful.

 10pcs  €20

JICHO LA NGAMIA

A crunchy and savoury Swahili snack made from boiled egg filled with spiced minced meat, coated with egg white and deep-fried until golden and crisp.

 10pcs  €20

KABABU

Juicy, tender minced meat balls fried or grilled to smoky perfection. Infused with a blend of traditional Swahili spices and herbs

 10pcs  €20

MAINS - CHAKULA KIKUU

MEAT DISHES

PILAU YA NYAMA

A fragrant East African rice dish slow-cooked with tender, spiced beef chunks or chicken, infused with cloves, cardamom, cinnamon, and cumin, perfectly blended with Savory meat and caramelized onions for a rich, hearty flavour.

 1000g container  €20 |  Family of 4  €60

BIRIANI YA NYAMA/KUKU

A layered fragrant basmati rice, with beef or chicken slow cooked in a blend of exotic spices including cardamom, cloves, cinnamon, turmeric caramelized onions, and garnished with fresh herbs. served with a side of cooling kachumbari salad.

 1000g container  €25 |  Family of 4  €80

MCHUZI WA NYAMA/KUKU

A rich and flavourful East African stew made with tender beef chunks or chicken simmered in a Savory tomato-based sauce, infused with aromatic spices, onions, garlic, and a hint of chili for warmth.

 1000g container  €30

KUKU WA KUPAKA

A delicious coastal Kenyan grilled chicken dish, marinated in a creamy, fragrant coconut sauce blended with fresh spices, garlic and turmeric.

 1000g whole Chicken  €35

NYAMA CHOMA

Succulent, grilled meat roasted over an open flame, well-seasoned with salt and hot Haloums Flavor spices . A beloved East African delicacy, typically made from goat, beef, or lamb.

 1000g container  €60

SEAFOOD DISHES

SAMAKI WA KUPAKA

A coastal East African favorite fish marinated in a flavorful blend of coconut milk, spices, and tangy tamarind, then grilled to perfection.

 800g fish  €25

SAMAKI WA KUKAANGA

A popular East African fried fish seasoned with spices, lemon and garlic and deep-fried until crispy and golden brown.

 800g fish  €15

SAMAKI WA KUCHOMA

A delicious coastal specialty Whole fish expertly grilled over an open flame, seasoned with a blend of Halums spices for a smoky, flavourful finish.

 800g fish  €15

KAMBA WA NAZI

A creamy coastal delicacy bursting with flavour Juicy prawns simmered in a rich coconut milk sauce infused with aromatic spices, garlic, and a hint of chili.

 500g fish  €65

VEGETARIAN DISHES

MAHARAGWE YA NAZI

Creamy kidney beans slow-cooked in rich coconut milk with fragrant spices, creating a comforting and hearty East African classic.

 1000g container  €15

MUHOGO WA NAZI

Soft cassava chunks cooked in a creamy coconut sauce. Smooth, rich, and full of flavour

 1000g container  €15

MBOGA ZA MAJANI ZA NAZI (SPINACH)

Fresh leafy greens simmered in creamy coconut milk and peanut butter with a hint of garlic and mild spices. Smooth, tasty, and super comforting.

 1000g container  €15

BOGA LA NAZI

A smooth, comforting dish that's both rich and naturally sweet and tender pumpkin pieces cooked slowly in creamy coconut milk, flavoured with cinnamon and a touch cardamon.

 1000g container  €15

SIDE DISHES - VIAMBATANISHO

WALI WA NAZI

Aromatic Fluffy basmati rice cooked in rich coconut milk, giving it a creamy texture and a subtle, sweet flavour.

 1000g container  €15

WALI WA KUCHEMSHA

Simple, fluffy basmati white rice boiled to perfection.

 1000g container  €10

UGALI WA MAHINDI

A classic African staple made from finely ground cornmeal, cooked into a smooth, firm porridge. Perfectly simple and filling, it pairs well with any stew, veggies, or meat.

 500g container  €5

KACHUMBARI

Fresh tomato & onion salad.

 250g container  €5

DESSERTS - VYAKULA VITAMU

KEKI YA MAYAI

Soft, fluffy cake made with fresh eggs for extra richness and flavour.

 1000g  €20

MKATE WA TAMBI

Unique bread made with vermicelli cooked in coconut milk, infused with cardamon and baked to a soft in the inside and golden crispy on the outside

 1000g  €15

MKATE WA SINIA

A traditional East African layered rice and coconut blend of bread, baked in a round tray (sinia). its soft, sweet and spongy bread is perfect for breakfast or as a snack.

🍷 1000g 🇪🇺 €15

DRINKS - VINYWAJI

UKWAJU JUICE

A refreshing and naturally sweet juice made from tamarind and ginger bursting with rich flavours and packed with natural energy.

🍷 1litre 🇪🇺 €8

ROSELLA JUICE

A vibrant, tangy, and refreshing drink made from steeped hibiscus petals, ginger and mint.

🍷 1litre 🇪🇺 €10

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FREE DELIVERY ON ORDERS ABOVE €60, NORMAL DELIVERY FEE €10.

BULK ORDERS AVAILABLE FOR WEDDINGS AND PARTIES

CALL FOR A **FREE QUOTE!**

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📷 @halums_flavour

